

SULLIVAN'S

STEAKHOUSE

RESTAURANT WEEK DINNER MENU

FEATURED BEVERAGES

The Knockout Martini | \$13
Blood & Sand | \$13
Sullivan's Red Blend | \$16 gls / \$62btl

STARTERS

Caesar Salad | *Crisp Romaine Leaves, Parmesan, Creamy Caesar Dressing & Fresh Croutons*
Iceberg Lettuce Wedge | *Vine Ripe Tomato, Crumbled Blue Cheese & Blue Cheese Dressing (GF)*
Market Fresh Greens | *Cherry Tomatoes, Radish, Shaved Gruyere Cheese & Shallot-Dijon Vinaigrette (GF)*
Shrimp & Lobster Bisque | *Shrimp, Lobster, Sherry & Cream*

ENTRÉE SELECTIONS

All entrees are served with Garlic Horseradish Mashed Potatoes & Chef's Local Vegetable Selection

Hand-cut Filet Mignon* | 8oz (GF)
New York Strip* | 12oz (GF)
Roasted Balsamic Chicken
Simply Prepared Fish* (GF)

UPGRADE YOUR ENTRÉE +\$20

Bone-In Filet* | 14oz (GF)
Bone-In KC Strip* | 18 oz (GF)

SIGNATURE SIDE DISHES

Cream Style Spinach (GF), Wild Steakhouse Mushrooms, Baked Potato (GF), Garlic Horseradish Mashed Potatoes (GF) or Broccoli Hollandaise (GF) | \$7 each

COMPLIMENTARY SAUCE OF YOUR CHOICE

Béarnaise, Bourbon Peppercorn, Bordelaise or Sullivan's Signature Steak Sauce

PAIRINGS

Oscar Style: Lump Crab, Asparagus & Béarnaise | \$11

SIGNATURE BUTTERS

Cajun, Gorgonzola Garlic, Cabernet Goat Cheese | \$3

DESSERTS

New York-Style Cheesecake | *Graham Cracker Crust & Fresh Strawberries*
Bananas Foster Bread Pudding | *Vanilla Ice Cream & Caramel Sauce*
Ice Cream or Sorbet | *Chef's Daily Tastes*

| \$40 Per Guest Plus Beverages, Tax & Gratuity |